



## Puebla Inspired “Torta de Jamon”

*1 serving; makes 1 sandwich*

### Ingredients

- 1 each – Ciabatta roll
- 2 tbsp – Mayonnaise
- 2 tbsp – Refried beans
- 1½ ounces – Thinly sliced ham
- ½ ounce – Swiss cheese
- ¼ cup – Shredded lettuce
- 2 each – Tomato slices
- ¼ ounce – Thinly sliced red onion
- 4 each – Pickle chips
- 1 tbsp – pickled jalapenos
- ¼ Avocado – sliced into 3 slices

### Method

1. Spread mayonnaise on both halves of the roll.
2. Spread refried beans on top half of the roll only.
3. Assemble the sandwich on the bottom half of the roll in the following order: sliced ham, sliced cheese, shredded lettuce, sliced tomatoes, sliced red onion, pickles, jalapenos, avocado slices.
4. Place top half of the roll on top.
5. Press and heat the sandwich on a griddle, panini press or in the oven.

**Serve and Enjoy!**